

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm			■ -	Telephone Number Date of It (mm/dd/y			PERMIT#
Total	No.	<u>~</u>	Albun mber and street, city, state, zip code)		2/12	1/20	
			New Albert IN 47150 502-40	3-5680		720	
Owner	+, _,		Purpose:		Follow-u	p Releas	e Date
	Beer	\mathcal{L}	2. 1. Routine		TES	10	days
Owner's A			2. Follow-up)	Summary of Violations:		
1036 Person in C	<u>F. B</u>	ፈርር	ett Arc Lanzulle, KT 40217 3. Complain	t	$_{\rm C}$ $_{\rm NC}$ \otimes $_{\rm R}$		
			Tan Lisk		$C \subseteq NC \subseteq R \subseteq R$		
Responsible	e Person's	E-ma	il 5. Temporar	ry	Menu Type (See back of page)		
_			6. HACCP	\circ			
Certified F	ood Manag	er	7. Other (lies	47	1 2 3 4 5		
his (1	home O	0	days from open to ablum mattet	trough			
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"		•		
• VIOLATIO	DN(S) REPE	ATEI	D FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIO	OLATIONS" AN	D IN THE N	ARRATIVE	BELOW AS "R"
Section#	C/NC	R	Narrative			To Be Co	rrected By
			Observed establishment in mid-stages of buildo	<u></u> J		_	
			Pos 61 and 64 and 2020				
		-	Projected opening lak spring 2020	· · · · · ·			
		-					
			Codo				
			FCHD will provide plan review				
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INA	امدا	-	The owner	A.J.	Ingra	n (EH	s)
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and scafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

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Floyd County Health Department Inspection Notes						
Göde# J. G/N						
	PIC:					
	CFH:					
	Health Policy Y - N Food Code: Y - N Email:					
	Email:					
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	ian @ maniklaw.com					
	brian@noraikbur.com					